



CONTE VISTARINO
Tenuta di Rocca de' Giorgi

Ada

Pinot Nero Brut Sparkling Wine

Features

Straw yellow color with green highlights.

Fine and persistent perlage, floral bouquet with notes of yellow fruit.

Dry taste, enveloping with a well-balanced freshness.

Vineyard

Exposure: mid-hilly area,

West - South West exposure

Soil: Calcareous clay

Training method:

Guyot

Plant density: 5,500 plants/hectare

Harvest

Harvest method: By hand

Harvest period: last ten days of August

Yield per hectare: 90 Q/Hectare

Vinification

The grapes undergo a soft pressing and the must (65% yield) is fermented in steel. The base wine rests on fine lees until December and is then converted into sparkling wine in an autoclave (Charmat method).

After the second fermentation, the wine is aged for 2 months on yeast lees and bottled with a residual sugar of 10 g/l.

Analytical Data:

Alcohol: 12,5 % Vol

Total Acidity: 6,5 grams/liter

Volatile Acidity: 0,29 grams/liter

Contains sulfites



CAMPAGNA FINANZIATA AI SENSI DEL REG. UE. N. 1308/2013
CAMPAIGN FINANCED ACCORDING TO EU REG. N. 1308/2013